



Seattle Cooking Class

Our specialty is traditional classical French cuisine, highlighting the cuisine from the regional provinces. We are located on the Eastside of Seattle, in Woodinville, in the Woodinville Wine Country. We are here to provide unique and fun adventures in taste, through our all hands-on cooking classes with menus originating from the various regional provinces of France or areas of the world where the French greatly influenced the cuisine while they were a protectorate/colony of France.

Cooking Classes are payable in full at time of registration and non-refundable. If you can't make the class, you are welcome to give your seat to a friend. Our Regional Cooking classes are always 6 hours; and other cooking classes vary from 3 to 3 1/2 hrs.

French Immersion Class

French Immersion Class at Auberge New Class Option/ French Conversational Experience

Conducive to learning to speak French. Enjoy fellowship among others of like mind who want to be immersed in the French language from the moment they walk in our grand abbey door. Spend 3 1/2 hrs. getting your ears familiar to the sound of the French language, refresh your French language skills or come to learn French phrases to apply on your next visit to France. Learn cultural codes of conduct, practice with native speakers, and learn conversational subtleties to help you build your conversational fluency.

Cooking Fundamentals and Technique Series



Topics of study below are of fundamental techniques of French Classic Cuisine. We are teaching step-by-step culinary preparation techniques along with nutrition and palette-building lessons. These basic cooking theories and technique courses will introduce the student to the application and development of French cooking fundamentals and techniques. A good grasp of the Culinary Basics will give you the confidence to apply these skills to any recipe or to create your own recipes.

Macaron Cookie Shop

Traditional Parisian desserts, crafted from centuries-old techniques. Two crunch, airy cookies encase a Swiss butter cream filling. Up to 5 days shelf life when refrigerated or longer in the freezer. No synthetic preservatives or artificial flavors, gluten-free, trans fat free and made with non-commercial ingredients.



These little cookie delights are all the rage in France and now we have them too! Our bite size French macaron cookies come in three assorted flavors to a box: Chocolate, Vanilla, Lemon and Lavender. 24 French Macaron Cookies for a box for \$30.00. French Macaron cookies have been around forever in France...little wonders of precision and tradition gourmet treats.

Les Macarons", French Macaron Cookies are here! The latest pastry sensation in France. These delicate petits fours need a perfect balance of crisp chewy, the right ratio of filling and the elusive "foot", the signature crinkly base of the cookie that forms as a result of proper mixing and baking.

For more information please visit
<http://www.edgeof-seattle-cooking.com>